

Gastronomy Menu

Jonathan Zandbergen

SNACKS

Green Curry, Bangkok

Thai Gelato, Eggplant, & Kaffir Lime
&
Merengue With Coconut & Caviar

Scallops, Japan

Chawanmushi, Truffle, Scallop, & Smoked Eel

MENU

Mediterranean Seabass, Peru

Ceviche Style With Fried Shiso Leave
&
Carpaccio With Ponzu-Citrus & Caviar

Mediterranean Lobster, Goa

Lobster Bisque, Carrot, Apple, & Tandoori

Foie, France

Fried Duck Foie Gras, Molasses Of Pomegranate, Bee Pollen, And Chamomile

Lamb, Saudi Arabia

Lamb Cooked With 1001 Night Spices, Seaweed, Amlou, And Artichoke

Yoghurt, Santorini

Buttermilk, Lemon, And Almond Cream

Degustation menu : 185€ /person

Wine pairing: 156€ /person

Premium pairing: 264€ /person

Cocktail pairing: 138€ /person

Non-alcoholic pairing: 80€ /person

